



Foodservice Establishment Inspection Report

| Establishment Information | |
|---|--|
| Facility Name VILLAGE MARKET | Facility Type Large Potentially Hazardous |
| Facility ID # BJOA-8UALF2 | Facility Telephone # 715 |
| Facility Address 133 W COUNTY ROAD MANITOWISH WATERS , WI 54545 | |
| Licensee Name T. A. SOLBERG CO. INC. | Licensee Address PO BOX 50 MINOCQUA , WI 54548 |

| Inspection Information | | |
|-----------------------------------|--------------------------------------|------------------|
| Inspection Type Routine | Inspection Date 06/10/2015 | Total Time Spent |

| Equipment Temperatures | |
|-------------------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| True Deli Cooler | 40 |
| Deli Salad Case | 30 |
| Deli Meat Case | 31 |
| Walk-In Meat Cooler | 34.5 |
| Walk-In Dairy Cooler | 30 |
| Meat Display Case | 35 |

| Food Temperatures | |
|--------------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| sour cream mac salad | 38 |
| ham cold hold | 32 |
| fried chicken hot hold | 146 |
| chili mac hot hold | 147 |

| Warewashing Info | | | | | |
|--|---|--------------|-----|----------------|----------------|
| Machine Name | Sanitization Method | Thermo Label | PPM | Sanitizer Name | Sanitizer Type |
| Three Compartment LVO Washing Systems | Low Temperature Sanitizer High Temperature Sanitizer | | 250 | | |

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Observed Violations

Total # 3

Risk/Intervention - 21 - Proper date marking and disposition

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): Multiple meat items in deli has exceeded its date mark.

CORRECTIVE ACTION(S): Discard Ready-to-eat potentially hazardous (TCS) foods requiring date marking that have exceeded their discard date or are not date marked.

CODE CITATION: 3-501.18 (A) A FOOD specified under ¶ 3-501.17 (A) or (B) shall be discarded if it:

(1) Exceeds the temperature and time combination specified in ¶ 3-501.17 (A), except time that the product is frozen; [P]

(2) Is in a container or PACKAGE that does not bear a date or day; P or

(3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17 (A). [P]

Good Retail Practices - 35 - Food properly labeled original container

This is a core item

OBSERVATION: Flour containers are not labeled with common name.

CORRECTIVE ACTION(S): Store all foods that are removed from their original packages in containers labeled with the common name of the food or ingredient.

CODE CITATION: 3-302.12 Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.

Good Retail Practices - 45 - Food and non-food contact surfaces cleanable, properly designed, constructed and used

This is a core item

OBSERVATION: Lids on containers in the True Refrigerator are broken.

CORRECTIVE ACTION(S): Repair equipment to good condition or remove from premise.

CODE CITATION: 4-501.11 (A) EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2.

Comments

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge

